

Fountain Café Summer Dinner Menu 2008

Appetizers

Chilled Gazpacho (V)

A Refreshing Spanish Tomato Soup

\$6

She Crab Soup

A Fountain Café Original

\$9

Seafood Ceviche †

Octopus, Shrimp, Scallop, Crispy Lavosh Crackers

\$11

White Bean & Sundried Tomato Dip (V)

Artichoke Hearts, Grilled & Crisp Breads

\$9

Trio of Tapas

*Traditional Garlic Prawns, Diablo Vinaigrette
Chilled Roasted Beet, Goat Cheese and Orange Salad
Grilled Chorizo and Potato Salad, Spicy Aioli*

\$12

Mezze Sampler (V) †

*Fattoush Salad
Zucchini Pancakes, Dill Yogurt Sauce
Hummus, Grilled Pita, Lavosh*

\$10

Citrus Crispy Shrimp

Parmesan Cheese, Herbs, Red Pepper Flakes, Saffron Aioli

\$14

Salads

Harissa Poached Chicken Salad †

*Butter and Frisée Lettuce, Red Onion, Cucumber, Toasted Walnuts
Yogurt-Zahatar Dressing*

\$13

Teardrop Tomato & Watermelon Salad (V) †

*Baby Arugula, Watercress, Grilled Scallions, Inlizabal Cheese,
White Balsamic Vinaigrette*

\$12

Field Greens (V)

*Balsamic Marinated Red Onion, Cucumbers,
Charred Tomato Vinaigrette*

App \$6 Entrée \$9

Caesar Salad

Focaccia Croutons, Roasted Garlic, Parmesan Crisps

App \$6 Entrée \$9

Chicken \$13

Salmon \$14

Shrimp \$15

Steak \$16

The Cobb

*Grilled Chicken, Avocado, Tomatoes, Egg, Bacon, Blue Cheese,
Ranch Dressing*

\$14

Grilled Shrimp & Chilled Asparagus Salad †

*Frisée, Mesclun Greens, Smoked Almonds, Roasted Corn,
Whole Grain Mustard Vinaigrette*

\$15

Sandwiches and Pizzas

Grilled Chicken & Parma Ham Panini

Gouda Cheese, Tomato, Lettuce, Dijon Mayo on Olive Bread

\$13

Madeira Glazed Portabello Panini (V)

Taleggio Cheese, Sprouts, Pesto, Tomato on Sourdough Bread

\$12

Hotel Hershey Hamburger, Turkey Burger OR Black Bean Burger

Lettuce, Tomato, Onion

\$14

Classic Margherita Pizza (V)

Sliced Tomatoes, Basil, Mozzarella, Red Sauce

\$12

Catalonian Pizza

Chorizo, Piquillo Peppers, Olives, Manchego Cheese

\$14

Roasted Summer Squash Pizza (V)

Fontina Cheese, Roasted Garlic, Truffle Oil

\$13

Grilled Flank Steak Pizza

Asparagus, Taleggio Cheese, Roasted Cherry Tomatoes

\$14

Pastas

Grilled Chicken Linguine Alfredo

Arugula, Pancetta, Pearl Onions

\$16

Penne Bolognese

Ground Veal and Pork, Tomato Sauce, Grated Parmesan Cheese

\$18

Black Pepper Fettuccine Puttanesca

Shrimp, Tomatoes, Anchovies, Capers

\$17

Pappardelle, Duo of Tomato (V) †

Red & Yellow Tomatoes, Melted Mozzarella, Arugula,

Garlic White Wine Sauce

\$15

Entrees

Seafood Paella Valenciana

Chorizo, Shrimp, Scallops, Clams, Peas, Saffron Rice

\$26

Pan Fried Rosemary & Garlic Shrimps 

Creamy Polenta, Aspirations

\$25

Pan Roasted Chicken Breast †

Lebanese Style Red Quinoa & Mixed Nut Medley, Spicy Eggplant Relish,

Natural Chicken Jus

\$23

Grilled NY Strip Steak 

Asiago - Shoestring Fries, Gratin Creamed Spinach,

Red Wine Sauce

\$28

Crimson Lentil Crusted Salmon †

Lemon Scented Couscous Braised Baby Fennel and Pea Shoots

\$24

Grano "Risotto" & 7 Summer Vegetables (V)

Parmesan Risotto, Summer Vegetable Medley

\$21

Grilled Pork Porterhouse 

Rainbow Fingerling Potatoes and Artichoke Salad, Peach Chutney

\$26



Indicates Gluten Free (V) Indicates Vegetarian (†) Indicates Heart Healthy

Please Inform Your Server of any Food Related Allergies or Special Dietary Needs.
To Better Serve You and Ensure a Pleasurable Experience, Any Menu Request or Variation From
The Menu Will Take Additional Prep Time

Ken Gladysz
Executive Chef

Aaron Fowler
Fountain Café Sous Chef